

## STARTERS

<b>Baja Scallop Ceviche</b> , passionfruit, celtuce, Chino Farms radish, sweet potato, puffed sorghum	18
<b>Tai Snapper Crudo</b> , Chino Farms melon, cucumber, chili, basil seeds, rose geranium, aguachile	17
<b>"Fish Tacos"</b> , yellowfin tuna, California avocado, corn nuts	18
<b>Dry Aged Ribeye Carpaccio</b> , sunchoke, Chino Farms radish, black truffle aioli, mustard, capers, rosemary	19
<b>Chino Farms Tomatoes and Strawberries</b> , fennel pollen yogurt, pine nut butter, Fresno chili, cilantro, sourdough <i>(Vegetarian/Ask Vegan)</i>	18
<b>Chino Farms Heirloom Bean Salad</b> , crispy egg, frisee, tarragon vinaigrette, fines herbes <i>(Vegetarian/Ask Vegan)</i>	16
<b>Chino Farms Lettuces</b> , escarole, hoja santa Caesar dressing, Parmesan, bottarga, sourdough <i>(Ask Vegetarian/Ask Vegan)</i>	16
<b>Baja Scallop and Shrimp Sausage Toast</b> , Chino Farms sweet potato, vadouvan curry, egg vinaigrette, frisée	18
<b>Minestrone</b> , Chino Farms vegetables, pesto tortellini <i>(Vegetarian/Ask Vegan)</i>	16
<b>Spaghetti and Clams</b> , San Diego uni butter, stinging nettle, toasted seaweed gremolata	22
<b>Grilled Octopus</b> , black garlic Romesco, potato, black radish, cilantro, almond	17

**Wayfarer Artisanal Bread**, house-made spreads

3 per person



A **4% surcharge** will be added to each bill to help cover increasing operations and labor costs

# ENTRÉES

<b>Local Yellowtail</b> , Chino Farms summer squash, Romano beans, saffron marinated tomato, black olive, pistou	36
<b>Grilled Northern Halibut</b> , crispy potatoes, asparagus, brown butter chicken jus, passionfruit chimichurri	46
<b>Seared Scallops</b> , Chino Farms corn, bacon, shishito pepper, celery, lovage	48
<b>Maine Lobster</b> , peas, morels, lobster-onion soubise, pea pasta, spring onion-caramel, vanilla	58
<b>Roasted Chino Farms Vegetables</b> , summer pepper relish, benne seed vegetable demi-glace <i>(Vegetarian/Ask Vegan)</i>	28
<b>Chino Farms Corn Lasagna</b> , huitlacoche, tomato, maitake mushrooms, basil <i>(Vegetarian)</i>	30
<b>Pasturebird Farms Roasted Chicken</b> , green garlic-spaetzle, glazed turnips, Chino Farms broccoli, preserved kumquat	36
<b>Niman Ranch Roasted Pork Chop</b> , beets, fennel marmalade, Chino Farms figs, Marcona almonds, arugula	39
<b>Beef Tenderloin</b> , fingerling potatoes, roasted carrot, sauteed spinach, bordelaise	46
<b>Dry Aged Ribeye</b> , sunchoke gratin, maitake mushrooms, Brussel sprouts, pickled mustard seed jus	62

## CHEF'S TASTING MENU

110 per person  
170 with beverage pairings

**Baja Stone Crab**, Chino Farms melon, chili, pink peppercorn, celtuce  
**Chino Farms Tomato**, preserved pine, burrata, basil, sourdough  
**Seared Scallop**, roasted Chino Farms peppers, lobster bisque  
**Chino Farms Corn Grits**, black truffle  
**Lamb**, summer squash, eggplant, black olive, confit garlic puree, flowering thyme  
**Milk Chocolate Custard**, passionfruit, crème fraîche, almond and hazelnut praline

**ADDITIONAL TASTING MENU COURSES** / *available at a supplemental charge*  
Additional \$10 per course for wine pairings

**Ossetra Caviar**, buckwheat pancake, hoja santa creme fraîche, pickled ramp **+21 / per person**  
**Uni Tostada**, cucumber, avocado, radish, jalapeño **+10 / per person**  
**San Diego Spot Prawn** wild fennel butter **+11 / per person**

Dietary restrictions happily accommodated upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.